

Hammer Man Chili Balls

4 small ancho chili's, stemmed, seeded & torn into 2 inch pieces	salt and pepper
1 cup water	1 lb. ground pork and 1 lb. of ground sirloin
1 28 ounce can of Italian peeled tomatoes (drain the juice)	2 eggs, beaten
4 garlic cloves, finely chopped	½ cup grated parmesan cheese
4 scallions, coarsely chopped	¼ cup plain dry bread crumbs
1 tablespoon ground cumin	½ teaspoon dried thyme
1 tablespoon coriander	2 tablespoons vegetable oil
½ cup chicken stock	3 yellow or red bell peppers cut into ½ inch strips
½ cup John Henry 3 Lick Spiker Ale	

(1) In a microwave bowl, cover the ancho chili's with the water, then cover the bowl and microwave the chilies on high for 2 minutes. Transfer the chilies and ½ cup of their soaking liquid to a blender. Add the tomatoes, 2 of the garlic cloves, 2 of the scallions, 1 tablespoon of the cumin, coriander, ½ chicken stock and ½ cup of John Henry 3 Lick Spiker Ale. Season the chili sauce with salt and pepper and puree until smooth.

(2) In a large bowl, mix the pork and beef with the eggs, parmesan, bread crumbs, thyme, 1 tablespoon of salt, ¼ teaspoon of pepper the remaining garlic, scallions and 2 teaspoons of cumin. Form the meatballs into about 18 meatballs.

(3) In a 10 inch skillet, heat the oil until shimmering. Add the meatballs and cook over moderately high heat until browned all over, about 6 min. Add the peppers and cook, stirring occasionally until softened, 2 to 3 minutes. Add the chili sauce and bring to a boil. Simmer over moderate heat until the sauce is thickened and the meatballs are cooked through about 10 minutes.

Serve with a room temperature snifter glass of John Henry 3 Lick Spiker Ale.